User Instructions

Silverlink 600 Gas Boiling Tops

HT3, HT6, HT9

Please make a note of your product details for future use:

Date Purchased: _____

Model Number: _____

Serial Number: _____

Dealer: _____

_____

SILVERLINK 600

IS249 ECN3592

Please read the following carefully before using this appliance.

Warnings and Precautions

Please ensure that all commissioning checks and initial start-up procedures have taken place.

Please ensure that the installation engineer has instructed the user on how to light, safely operate and shutdown the appliance, and that the user has been made aware of the position and operation of the gas isolating cock for use in the event of an emergency.

This manual should be kept in a safe and accessible place for future reference.

This appliance is designed for professional use and must only be operated by qualified personnel.

It is mandatory that all appliances are installed, commissioned and serviced by a qualified and competent person as defined by the regulations in force in the country of installation.
Failure to comply will invalidate the warranty.

Please ensure that the appliance is serviced regularly by a competent and registered catering equipment engineer.

Whilst in operation, parts of the appliance may become hot. Please take care to avoid accidental burns.

Parts which have been protected by the manufacturer or his agent must not be adjusted by the installer or user.

Lighting the Appliance

Please ensure that the gas isolation valve for the appliance is turned to the open position before attempting to light this unit.

Ensure the burner caps are correctly positioned on the burner body before attempting to light the burner.

1. Rotate the control knob anti-clockwise to any point between the minimum and maximum as denoted by stylized stars.
2. Ignite the gas using a piezo wand or taper. Keep the control knob depressed for 15 seconds then release the control knob. The flame at the burner should remain lit.
3. Rotate the control knob to the desired setting.

Shutting down the appliance

To turn off the appliance, turn the control knob fully clockwise to the 'OFF' position, denoted with a white dot.

Warning: After operation, some parts of the appliance will remain hot for a period of time. Please take care to avoid accidental burns.

Cleaning

Ensure the appliance is cool and the gas supply is isolated before commencing cleaning.
After use wash the unit down with a warm detergent solution.
Frequently check the burner cap ports for blockages. Clear as necessary.
Do not use abrasives on stainless steel or enamelled parts. Do not use any products containing chlorine or hydrochloric acid to clean stainless steel surfaces.
Do not clean the appliance using a water jet.

Spare Parts List

BU35	Burner Body
BU36	Burner Cap
FE37	Foot
KN196	Knob
PA25	Pan Support
TC14	Short Thermocouple
TC15	Long Thermocouple
VA10	Valve

SERVICE INFORMATION

Gas catering equipment should be routinely serviced to ensure a long trouble free life. It is recommended that a competent gas engineer service the appliance every 6 months.
For help regarding the installation, maintenance and use of your LINCAT equipment, please call:-

LINCAT SERVICE HELP DESK

☎ +44 (0) 1522 875520

AUTHORISED SERVICE AGENTS

We recommend that all servicing other than routine cleaning is carried out by our authorised service agents. We cannot accept responsibility for work carried out by other persons.
Please quote both the model and serial numbers from the data plate attached to the unit. Give brief details of the service requirement.
If possible please quote the product code of the part number you require.
Work carried out under warranty will normally be undertaken only during normal working hours, i.e. Monday to Friday, 8.30 a.m. - 5.00 p.m.

CONDITIONS OF GUARANTEE

The guarantee does not cover:-

1) Accidental breakage or damage
2) Operational misuse, wear and tear from normal usage, incorrect adjustment, or neglect.
3) Incorrect installation, maintenance, modification or unauthorised service work.